**Carrot Ginger Soup (V,GF)**

Ingredients: Carrot, ginger, olive oil, sherry wine, lime juice, salt, aleppo pepper, spices, salt

**Green Lentil, Ham, and Carrot Top Pesto Soup (GF)**

Ingredients: Green lentils, onion, ham, carrot, celery, butter, chili pepper, pesto (carrot tops, garlic, parmesan, almonds, olive oil)

**Heating Instructions:**

Stove Top: Place soup in a pot and heat on the stove until just boiling.

Microwave: Place soup in bowls and heat on high for 2 minutes, stirring after 1 minute.

**The Soup Starts here:**

Check out the QR code for feedback forms, ordering and more soup info!

**Carrot Ginger Soup**:

Soup doesn’t get more simple and direct than this. Yet, the sum is definitely more than the four basic parts that go into this lovely pureed soup. On a philosophical level, carrot soup allows those eating it to ponder the simple deliciousness and versatility of carrots. On a more thrifty note, the beautiful carrots from Gathering Together Farm which allowed this soup to shine came with bountiful bushy tops which we used to make a zesty pesto for the Green Lentil and Ham Soup. Breathe in the carrot…Breath out the carrot. **Serving Suggestion**: Go get a double order of fried chicken at Eem or Hat Yai to pair with this soup. In deference to Earl Ninsom, carrot ginger soup makes a great dipping sauce for fried chicken

**Green Lentil, Ham and Carrot Top Pesto:** We’re non-discriminatory lentil lovers at Stone Soup. Black, green, brown, red, cold, hot, in soups, in salads. We love them all unconditionally. This soup is a trifecta culinary slam dunk. Green lentils, ham and zesty carrot top pesto. It’s 3 great tastes that go great together. **Serving Suggestion:** Make an easy summer salad with sliced tomatoes, cucumbers, crushed walnuts with lemon vinaigrette.

**\*\*POP UP ALERT!** Have you been craving a delicious brunch but don’t want to wait online for hours? Well, we have you covered on July 16th. Chef Carraway is once again delighting us in the kitchen with a Vietnamese style brunch. There is still time to order! Follow the link for the menu and ordering: <https://www.stonesouppdx.com/product-page>

**WE'RE INTERESTED TO KNOW WHAT YOU THINK!** Fill out 12 soup feedback forms and Stone Soup will give you 1 FREE MONTH soup subscription..Free... on us!